

Paris, May 11th, 2023

Florida's finest take starring roles in 2023 MICHELIN Guide Ceremony

- Four eateries three in Tampa earn one MICHELIN Star for first time
- 19 total restaurants in Miami, Orlando and Tampa earn MICHELIN Stars
- Honors also include 33 Bib Gourmand, four special awards
- 144 restaurants, 38 cuisine types make up Florida's 2023 selection

Four restaurants joined the exclusive group of MICHELIN-Starred eateries in Florida, as the 2023 edition of the MICHELIN Guide Miami, Orlando and Tampa was announced Thursday night at LoanDepot Park.

In all, the anonymous MICHELIN Guide inspectors awarded Stars to 19 restaurants, with L'Atelier de Joël Robuchon Miami remaining atop that list with two MICHELIN Stars. The 2023 selection comprises 144 restaurants and 38 types of cuisine, which customers will enjoy discovering.

"Florida has three distinct culinary hotspots that make the state a premier destination for gourmet-travelers, who can experience a wealth of flavors and creative cooking styles," said Gwendal Poullennec, International Director of the MICHELIN Guides. "We are especially happy to announce threeone MICHELIN Star restaurants in Tampa – Rocca, Lilac and Koya – and a new one Star restaurant in Miami Beach: Tambourine Room by Tristan Brandt. Congratulations to these restaurant teams and to all who received Guide distinctions. Your guests are always in for a treat."

Here are the new MICHELIN Starred restaurants, with inspector notes from each (inspectors' comments in full on the MICHELIN Guide website and mobile app):

Koya (Tampa, Japanese cuisine)

Adriana and Eric Fralick keep a watchful eye over the experience at this intimate eight-seat counter, where a multicourse contemporary tasting menu shares a singular interpretation of Japanese cuisine. The dishes are often unexpected yet always thoughtful. Spectacular seafood is a given: staple luxuries like bluefin tuna and uni are flown in weekly from Kagoshima market, where the team has a personal buyer. Instead of the typical parade of nigiri, dishes offer unique combinations of Eastern and Western culinary sensibilities, as in the beet- and vodka-smoked salmon macaroon or a chutoro hand roll with wasabi guacamole. The meal ends memorably with desserts like yuzu ice cream topped with Hokkaido uni and a sprinkling of caviar with lime zest.



Lilac (Tampa, Contemporary cuisine)

Situated in the sleek and oh-so-stylish Edition hotel, this concept from John Fraser is a popular spot with in-demand reservations. The small space has a sexy vibe, albeit not a stitch of lilac in sight. Peruse the contemporary four-course prix-fixe with Mediterranean influences, Florida-focused ingredients and French techniques. A meal might include luxe bites like a Diver scallop infused with rosemary smoke and dramatically served under a cloche to well-execute and flavorful lobster feuillantine. Main dishes include Ora King salmon with a Florida stone crab salad or Colorado lamb chop with tender leeks and housemade lamb sausage. Cocktails and wine are on offer, but Lilac has upped the ante when it comes to tableside service with a champagne cocktail cart.

Rocca (Tampa, Italian cuisine)

Chef Bryce Bonsack blends his New York know-how with Italian training to great effect in this of-the-moment eatery. Naturally, there's an assortment of pastas, skillfully made in house and showcasing classic flavors and scrupulous technique, as in spaghetti al limone, tossed with knobs of blue crab and lemon, shaved garlic and zucchini. Guests gush over mozzarella hand-pulled to order in a tableside cart, but the flavor outshines the show. Perhaps most exciting of all are the displays of originality, as in a vibrant hiramasa carpaccio with green apple, capers and horseradish; and dessert is a delightful bookend to an impressive meal. Basil custard topped with an elegant brunoise of fresh apples and a layer of streusel is spot-on in every way.

Tambourine Room by Tristan Brandt (Miami Beach, Contemporary cuisine)

Inside the Carillon Miami Wellness Resort on a rather calm stretch of Collins Avenue, find this ambitious dining bijou helmed by Chef Tristan Brandt and his trusted lieutenant Timo Steubing. The duo delivers a colorful, multicourse tasting grounded in French cuisine with notable Asian inspiration. The results are anything but timid: Expect rich, bold sauces and foams made with the likes of parmesan, lobster and saffron, and ginger turbocharging everything from tomatoes to scallops to wagyu. By contrast, the space itself is fairly spartan, sequestered off to the side of the main hotel bar and defined mostly by oversized oak tables, blue leather chairs and modern light fixtures. Swing for the second seating of the evening for a longer menu.

Bib Gourmand

The MICHELIN Guide inspectors found 33 restaurants worthy of the <u>Bib</u> <u>Gourmand</u> distinction, which recognizes great food at a great value. These are restaurants where one can have two courses and a glass of wine or dessert for under \$49. There were 18 in the Miami area, 11 in the Orlando area and four in the Tampa area.



| Miami | | |
|-------------------------|--|--|
| Name | Address | |
| Bachour | 2020 Salzedo St., Coral Gables, 33134 | |
| Chug's Diner | 3444 Main Hwy., Miami, 33133 | |
| DOYA | 347 NW 24th St., Miami, 33127 | |
| El Turco | 184 NE 50th Terr., Miami, 33137 | |
| Ghee Indian Kitchen | 8965 SW 72nd Pl., Kendall, 33156 | |
| Hometown Barbecue Miami | 1200 NW 22nd St. #100, Miami, 33142 | |
| Jaguar Sun (new) | 230 NE 4th St., Miami, 33132 | |
| La Natural | 7289 NW 2nd Ave., Miami, 33150 | |
| Lucali | 1930 Bay Rd., Miami Beach, 33139 | |
| Lung Yai Thai Tapas | 1731 SW 8th St., Miami, 33135 | |
| Mandolin Aegean Bistro | 4312 NE. 2nd Ave., Miami, 33137 | |
| Michael's Genuine | 130 NE. 40th St., Miami, 33137 | |
| Phuc Yea | 7100 Biscayne Blvd., Miami, 33138 | |
| Rosie's (new) | 7127 NW 2nd Ave., Miami, 33150 | |
| Sanguich De Miami | 2057 SW. 8th St., Miami, 33135 | |
| Tinta y café | 315 Ponce De Leon Blvd., Coral Gables, | |
| | 33134 | |
| Zak The Baker | 295 NW. 26th St., Miami, 33127 | |
| Zitz Sum | 396 Alhambra Cir., Coral Gables, 33134 | |

| Orlando | | |
|------------------------|---|--|
| Bombay Street Kitchen | 6215 S. Orange Blossom Trl., Orlando, | |
| | 32809 | |
| Domu | 3201 Corrine Dr., Orlando, 32803 | |
| Isan Zaap (new) | 4693 Gardens Park Blvd., Orlando, 32839 | |
| Norigami (new) | 426 W. Plant St., Winter Garden, 34787 | |
| Otto's High Dive (new) | 2304 E. Robinson St., Orlando, 32803 | |
| Papa Llama | 2840 Curry Ford Rd., Orlando, 32806 | |
| The Ravenous Pig | 565 W. Fairbanks Ave., Winter Park, 32789 | |
| Strand | 807 N. Mills Ave., Orlando, 32803 | |
| Swine & Sons | 669 N. Orange Ave., Winter Park, 32789 | |
| Taste of Chengdu (new) | 4856 New Broad St., Orlando, 32814 | |
| Z Asian | 1830 E. Colonial Dr., Orlando, 32803 | |

| Tampa | |
|------------------------|---------------------------------------|
| Gorkhali Kitchen (new) | 10044 Cross Creek Blvd., Tampa, 33647 |
| Ichicoro Ramen | 5229 N. Florida Ave., Tampa, 33603 |
| Psomi (new) | 701 N. Howard Ave., Tampa, 33606 |
| Rooster and the Till | 6500 N. Florida Ave., Tampa, 33604 |





Special Awards

In addition to the Bib Gourmand and Stars awards, the Guide announced four special awards:

| Award | Recipient | Establishment |
|------------------------------------|--|---------------|
| Michelin Exceptional | Bar Team | Jaguar Sun |
| Cocktails Award | | |
| P | resented by Basil Hayden | |
| Michelin Sommelier Awar | rd Benjamin Coutts Presented by Wine Access | Soseki |
| Michelin Outstanding Service Award | Matthew Braden | Lilac |
| Michelin Young Chef Award | Christina Theofilos | Psomi |
| Presented by Remy Martin | | |

The MICHELIN Guide Ceremony is presented with the support of Capital One. Transportation provided by Lucid Motors.

Hotels

The full restaurant selection for Miami, Orlando, and Tampa will join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Florida and throughout the world.

Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app. The selection for Florida features the state's most spectacular hotels, including sustainability pioneers like the Hotel Greystone, standouts from our "Plus" collection like the Esmé and Mondrian hotels in Miami, nightlife hotspots like the Goodtime Hotel, cuttingedge luxury designs like the Tampa EDITION, and even hotels with MICHELIN Guide restaurants, like Faena Miami Beach.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.







The MICHELIN Guide Miami, Orlando and Tampa Selection

| Bib Gourmands (Good food at moderate price) | | |
|--|-----|--|
| ట్రెట్రె (Excellent cuisine, worth a detour) | | |
| | | |
| (High quality cooking, worth a stop) | 18 | |
| Cuisine types reflected in selection | | |
| Cuisine types starred restaurants | | |
| Cuisine types reflected in Bib Gourmands | 19 | |
| | • | |
| Miami: 43 recommended restaurants, 18 Bib Gourmands, 12 | 73 | |
| Starred | /5 | |
| Orlando: 31 recommended restaurants, 11 Bib Gourmands, 4 | 46 | |
| Starred | 70 | |
| Tampa: 18 recommended restaurants, 4 Bib Gourmands, 3 | 25 | |
| Starred | 25 | |
| Total number of restaurants in the selection | 144 | |



2023 Starred Establishments

| Restaurant | Honor | Address |
|----------------------------|---------------------------------------|---------------------------------------|
| L'Atelier de Joël Robuchon | 0.0 | |
| Miami | \$ | 151 NE 41st St., Miami, 33137 |
| Ariete | £3 | 3540 Main Hwy., Miami, 33133 |
| Boia De | ÉĞ | 5205 NE 2nd Ave., Miami, 33137 |
| | | 10100 Dream Tree Blvd., Orlando, |
| Capa | 83 | 32836 |
| Cote Miami | ##################################### | 3900 NE 2nd Ave., Miami, 33137 |
| The Den at Azabu Miami | 33 | 161 Ocean Dr., Miami Beach, 33139 |
| Elcielo Miami | £3 | 31 SE 5th St., Miami, 33131 |
| Hiden | (3 3 | 313 NW. 25th St., Miami, 33127 |
| Kadence | £3 | 1809 Winter Park Rd., Orlando, 32803 |
| | | 4012 Central Florida Pkwy., Orlando, |
| Knife & Spoon | £3 | 32837 |
| Koya (new) | ## ## | 807 W. Platt St., Tampa, 33606 |
| Le Jardinier Miami | <u> </u> | 151 NE 41st St., Miami, 33137 |
| Lilac (new) | tt tt | 500 Channelside Dr., Tampa, 33602 |
| Los Félix | Ê | 3413 Main Hwy., Miami, 33133 |
| Rocca (new) | £3 £3 | 323 W. Palm Ave., Tampa, 33602 |
| Soseki | F | 955 W. Fairbanks Ave., Orlando, 32789 |
| | | 101 Washington Ave., Miami Beach, |
| Stubborn Seed | () | 33139 |
| The Surf Club Restaurant | 양 | 9011 Collins Ave., Surfside, 33154 |
| Tambourine Room | £3 | 6801 Collins Ave., Miami Beach, 33141 |
| by Tristan Brandt (new) | Ĭ | |

About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. (www.michelin.com)



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